

# Rudolph Cup Cakes

## INGREDIENTS

100g butter, cubed

100g plain chocolate, broken into squares

100g light soft brown sugar

1 large eggs, beaten

½ tsp vanilla extract

125g self-raising flour

### For the icing

100g plain chocolate, broken into squares

50ml double cream, not fridge-cold

25g icing sugar

### For the reindeers

6 large milk chocolate buttons (we used Cadbury Dairy Milk Giant Buttons)

12 white chocolate buttons

6 red Smarties

black icing pens

mini pretzels, carefully cut in half horizontally

(Divided by 2)

## METHOD

**Get started:** Heat oven to 160C/140C fan/gas 3.

Line a 12-hole muffin tin with paper cases.

Gently melt the butter, chocolate, sugar and 50ml hot water together.

Set aside to cool.

**Make your cakes:** Stir the eggs and vanilla into the chocolate mixture.

Put the flour in a large mixing bowl, and stir in the chocolate mixture until smooth.

Spoon into the cases until just over three-quarters full.

Bake on a low shelf in the oven for 20-22 mins. Leave to cool.

**Ice the tops:** To make the icing, melt the chocolate.

Once melted, turn off the heat, stir in the double cream, sift in the icing sugar and mix well.

When spreadable, top each cake with some icing.

**Have fun decorating:** Position a milk chocolate button on top of each cake, then 2 white chocolate buttons above it.

Use a little icing as glue to stick a red Smartie onto the milk chocolate button for a nose.

Then use your icing pens to draw black dots on the white buttons for eyes.

Stick 2 pretzel top halves into the top of each cake for antlers, and stick the bottom half of a pretzel under the Smartie for a mouth.